



AAA Industry Gala
THURSDAY, SEPTEMBER 23/2010
1000 GUESTS ANTICIPATED

Artisan Breads

*With black olive and sun dried tomato tapenade
Creamy Butter*

Antipasti

*Affettati misti: including artisan prosciutto, mortadella, bresaola drizzled
with olive oil & lemon juice and genoa salami & served with arugula
leaves, asparagus, melon, olives, parmigiano-reggiano, and grilled
marinated vegetables*

Smoked Atlantic Salmon

*Atlantic Smoked Salmon with caper berries, red onion, walnut bread crisps
& horseradish cream, apple & fennel slaw with Oil & Balsamic drizzle*

Surf & Turf

*Flame grilled Filet Mignon with beurre monte, garlic pan seared jumbo shrimp
Steamed asparagus & young carrots
Garlic Mashed Potato
Chef's Garnish*

Chocolate pot de crème

*Peanut brittle, caramelized pineapple
Fresh Brewed Coffee and Tea*